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- wisteria)
- Tiliaceae (e.g., lime tree)
 - Primulaceae (e.g., primrose)
 - Compositae (e.g., daisy, calendula, ~~dandelion~~,
 - 5 marigold, sunflower-genus helianthus-100
species, chrysanthemum, ~~chamomile~~, solidago
(goldenrod), zinnia, yarrow, cornflower)
~~-Boraginaceae (e.g., borage, heliotropium~~
~~(preferably vanilla)-~~
 - 10 -Rosaceae (e.g., rose, hawthorn, peach tree, almond
tree, almond leaved pear, ~~cherry tree~~)
-Scrophulariaceae (e.g., snapdragons)
-Liliaceae (e.g., liliun, hyacinth, tulip)
~~-Malvaceae (e.g., mallow)~~
 - 15 -Hypericaceae (Guttiferae) (e.g., hypericum)
-Oleaceae (e.g., lilac, ~~osmanthus~~, forsythia,
jasmin)
-Cannabaceae (e.g., hop)
-Labiatae (e.g., ~~sweet marjoram~~, lavender, ~~sage~~,
 - 20 ~~lemon balm, mint~~)
-Violaceae (e.g., pansy, sweet violet, violet)
-Gesneriaceae (e.g., African violet)
~~-Rutaceae (e.g., sweet orange)~~
~~-Rubiaceae (e.g., asperula)~~
 - 25 ~~-Lamiaceae (e.g., ballota, basil, rosemary)~~
-Iriaceae (e.g., iris (*iris pallida* lam.), Blue
iris, iris, sword lily, freesia)
-Amaranthaceae (e.g., pigweed)
-Passifloraceae (e.g., passionflower)
 - 30 -Caryophyllaceae (e.g., carnation)
-Geraniaceae (e.g., geranium)
-Hypericaceae (e.g., hypericum)
~~-Ericaceae (e.g., heather)~~
-Asteraceae (compositae) (e.g., pot marigold, curry
 - 35 plant, genepy, daisies)
-Campanulaceae (e.g., bellflower)
-Amaryllidaceae (e.g., narcissus, alstroemeria)

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-Brassicaceae (cruciferae) (e.g., bittercress,
gillyflower, ~~cardamine~~)

-Caprifogliaceae (e.g., ~~elder~~, viburnum)

-Tropaeolaceae (e.g., nasturtium)

5 -Ranunculaceae (e.g., peony, ranunculus)

-Lythraceae (e.g., purple loosestrife)

~~-Valerianaceae (e.g., valerian)~~

-Papaveraceae (e.g., poppy)

-Resedaceae (e.g., weld)

10 -Nyctaginaceae (e.g., Four-O'Clock)

-Convolvulaceae (e.g., convolvulus)

~~-Apiaceae (Umbelliferae) (e.g., dill)~~

Hence, the floral material harvested in step a. of
the process of the invention can be cultivated with
15 organic farming techniques. In another embodiment of the
invention the cultivation technique is not the organic
one, but is anyhow a technique similar to that used in
the horticultural production.

In fact, for those species where biological control
20 does not suffice to obtain a suitable floral material, an
integrated control is carried out using plant protection
products in observance of their latency periods and
exclusively insofar as necessary. For instance, in the
Rosaceae there may be an onset of fungal diseases (e.g.,
25 verticillium) for which a control with biological products
is not sufficient. In these cases, the use of suitable
plant protection products (chemical fungicides) is
advisable, always observing their latency periods; in
fact, in these cases the products can anyhow be intended
30 for human nutrition.

Therefore, according to the invention, the floral
material harvested in step a. of the process for the
preparation of the sugary solution, is cultivated with
techniques useful in the horticultural field for the
35 manufacture of products that can be intended for human
nutrition.

Moreover, in order to obtain a floral material of

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CLAIMS

1. A process for the preparation of an edible sugary solution containing floral material consisting in the following steps: of decorative flowers

5 a. harvesting fresh floral material cultivated with cultivation techniques suitable for the production of material that can be intended for human nutrition;

b. fragmenting said floral material and introducing it in an edible sugary solution;

10 c. pasteurising said solution by heating said solution for a period of time ranging from 10 to 20 min at a temperature ranging from about 70°C to about 90°C and rapidly cooling said solution at a temperature ranging from about 10°C to about 0°C.

15 2. The process according to claim 1, wherein the floral material harvested in step a. is cultivated with organic farming techniques.

3. The process according to claim 1, wherein the floral material harvested in step a. is cultivated with techniques useful in the horticultural field.

4. The process according to any one of the claims 1 to 3, wherein said floral material is harvested when the first petals are completely extended and the full unfolding of the blossom begins.

25 5. The process according to any one of the claims 1 to 3, wherein said floral material is harvested at full unfolding of the flowers and the petals first unfolded are discarded prior to proceeding with step b..

30 6. The process according to any one of the claims 1 to 5, wherein said floral material is harvested in late spring or early autumn.

7. The process according to any one of the claims 1 to 6, wherein said floral material comprises tips or petals or whole flowers or flower parts.

35 8. The process according to any one of the claims 1 to 7, wherein in said sugary solution there are added, in step b., one or more aromas, natural and/or non-